

 **Cooking:** 1 hr 15 mins

 **Serves:** 4

 **Difficulty:** easy



# Best-ever bolognese

A family favourite. Use prime mince beef for best results and – if you have time – make your own pasta.

## INGREDIENTS

- 1 tbsp olive oil
- 120g streaky bacon, finely chopped
- 1 large onion, finely chopped
- 3 garlic cloves, finely chopped
- 1lb prime minced beef
- 50ml red wine
- 1 tsp dried oregano
- ¼ tsp dried thyme
- 1 dried bay leaf
- 50ml soy sauce
- 1 tbsp balsamic vinegar
- 1 tsp sugar
- 120g carrot, finely chopped
- 120g celeriac, finely chopped
- 120g courgette, finely chopped
- 2 x 400g tins chopped tomatoes
- 2 tbsp tomato purée
- Salt and pepper to taste

## RECIPE

1. Heat the olive oil in a large saucepan.
2. Add the bacon and fry over a medium-high heat until golden and crisp.
3. Next, add the onions and garlic and fry until they're starting to brown.
4. Now add the beef and cook until the meat is browned all over. Stir regularly.
5. Add the wine, oregano, thyme and bay leaf.
6. Reduce heat.
7. Once the liquid has reduced, add the soy sauce, balsamic vinegar and sugar, as well as the carrot, celeriac, courgette and tinned tomatoes.
8. Stir in the tomato purée, cover with lid, and simmer for about 45 minutes until you have a rich, thick sauce.
9. Stir occasionally and add a dash of water if the sauce starts to stick to the pan.
10. Add salt and pepper to taste.

Serve with spaghetti or other pasta and freshly grated Parmesan or pecorino cheese.

